

GASTROBACK®

Operating Instructions
Design Vacuum Sealer



Art.-Nr. 46010 Design Vacuum Sealer

Important Instructions

- Only use the provided foil for vacuum sealing food. Any other plastic bags melt on the sealing band. Leftover plastic on the sealing band would damage the band and the vacuum procedure.
- **ATTENTION:** Only use the provided container for vacuum sealing food. Any other container (glass or plastic) can not resist the pressure and would implode. This can cause personal injury.
- **Never** touch the sealing band. The sealing band is very hot after use and can cause personal injury.
- **NOTE:** For best results do not overload the plastic bag. Leave round about 8 cm space above the food when cutting the foil, otherwise the appliance can not generate a vacuum. when vacuuming food in a container leave 3 cm space underneath the lid of the container.
- When vacuuming in foil pay attention that no food particles, liquids, or grease is in the sealing section of the plastic bag.
- Pre-freeze moist food before vacuum sealing. This way no liquids can get sucked into the appliance and the food will not get pressed.
- When sealing the bag the side with the smooth surface should face upwards. This ensures best sealing results.
- **IMPORTANT:** For successful operation ensure that the gaskets and the grommet are properly assembled and that the security lock of the vacuum chamber is properly locked (it has to be positioned fully on the left side).
- **IMPORTANT:** When the lid is properly closed after inserting the foil the appliance is ready for use.
- The appliance is not for continuous operation. Please wait 2 minutes after one vacuum procedure before starting another.
- **IMPORTANT:** When reheating food in a vacuum bag using a microwave oven, make a hole or cut off one end of the bag to release any build up pressure.

Important Safeguards

Carefully read all instructions before operating and save the instructions for future reference. **Do not** attempt to use this appliance for any other than the intended use, as described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, fire or moving mechanical parts.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

Safeguards for Daily Operation

- **Do not** attempt to operate the appliance using any parts or accessories not recommended by the manufacturer. **Do not** operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage or injuries to persons. **Do not** attempt to open the appliance housing or to repair the power cord. Check the entire appliance regularly for proper operation. The appliance is likely to be damaged if subject to strain (i.e. overheating, mechanical or electric shock) or if there are any cracks, excessively frayed parts or distortions. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.

- Close supervision is necessary when the appliance is used near young children. **Do not** let young children play with any parts of the appliance or the packing. The appliance is **NOT** intended for use by children or infirm persons without supervision. Take care that no one pulls the appliance by the power cord, especially when young children are near. Place the appliance on a clean, dry and stable surface where it is protected from strain (i.e. mechanical or electric shock, overheating, frost, moisture) and where young children cannot reach it.

- **Do not** place the appliance near the edge of the surface, on a slope or wet surface or where it can fall.

- During operation keep above the appliance a space of 20 cm to the sides and 1 m above should be left for the air to circulate. Do not place any cloth or tissue beneath or on the appliance, to avoid any risk of fire, electric shock or overheating.

- Always keep the table or counter clean and dry and immediately wipe off spilled liquids. Do not place the appliance near the edge of the table or counter or on sloping or wet surfaces or where it can fall.

- **Do not** operate or store the appliance in humid or wet areas or outdoors. **Do not** attempt to operate the appliance using any parts or accessories not recommended by the manufacturer.

- After one vacuum procedure let the appliance cool down for 2 minutes before starting another.
- Always turn the appliance off, unplug and wait for the appliance to cool down, before cleaning or storing. Close the lid to protect the grommet and gaskets while storing.

Important Safeguards for all Electrical Appliances

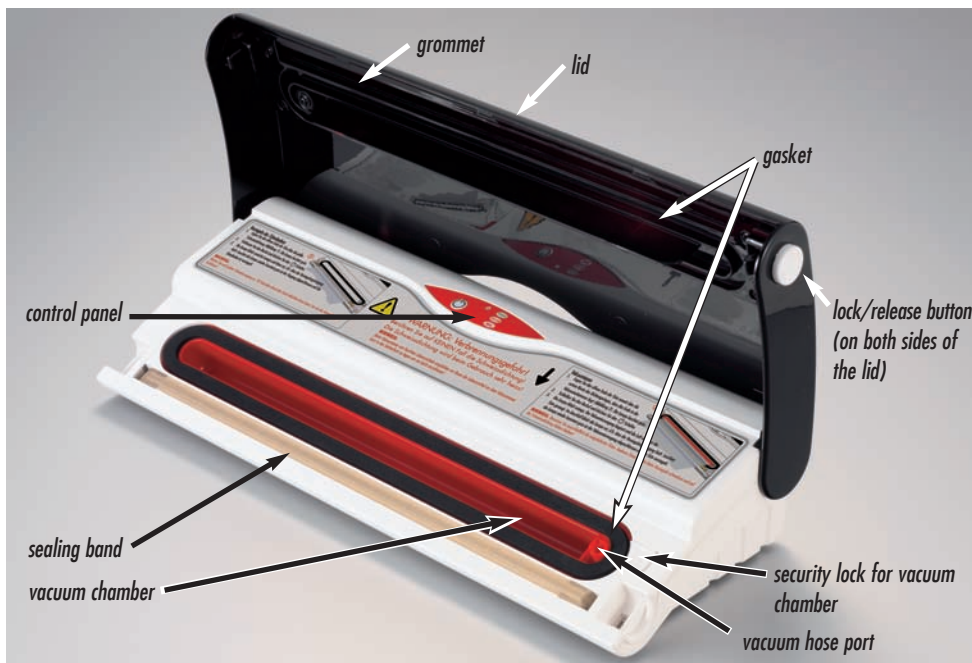
- The sealing band is electrically heated. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (120 V, 60 Hz, AC). Always connect the appliance directly to a mains power supply wall socket with protective conductor (earth) connected properly. The installation of a residual current safety switch with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your local electrician for further information. **Do not** use multiple electrical adopters.
- **Do not** leave the appliance unattended while connected to the power supply. Always turn the appliance off and **IMMEDIATELY** unplug after use and before cleaning. Always grasp the plug to disconnect the appliance from the power outlet.
- Always handle the power cord with care. **Do not** pull or strain the power cord. The power cord should never be knotted or squeezed. Do not let the power cord hang over the edge of the table or counter. Take care not to tangle the power cord.
- **Do not** immerse the motor housing or power cord in water or any other liquid.
- **Do not** pour or drip any liquids on the appliance or power cord. When liquids are spilled on the appliance, immediately unplug the appliance and dry it to avoid risk of electric shock or fire. **Do not** attempt to operate the appliance, when liquids are on or in the electrical section of the appliance. When connected to the power supply, do not touch the appliance, with wet hands, when the appliance is damp or is touching a wet surface, in order to avoid risk of electric shock. In this case **do not** touch the appliance but immediately unplug the power cord from the power supply and dry the appliance (see Care and cleaning).
- **Do not** place the appliance or power cord in an automatic dishwasher!
- The appliance is intended for vacuum sealing. **Do not** use the appliance for any other purpose.
- The appliance is not for continuous operation. Please wait 2 minutes after one vacuum procedure before starting another. For additional safety the appliance is fitted with a thermal cut out. In the event of overheating (for example 35 degrees or overvoltage of +10%) the appliance will automatically shut down to prevent further damage. Let the appliance cool down for 2 minutes before you continue to operate the appliance.

Hot Surfaces – Risk of Burns

The Design vacuum sealer is designed for vacuum sealing food. The sealing band is electrically heated and the heating surface gets hot during operation. The heating starts as soon as the sealing procedure starts. **Do not** place any foreign burnable substance (such as papers, plastics, textiles or the like) on the heating surface, to avoid risk of fire. The appliance needs some time to cool down after one vacuum procedure. Beware of touching the hot sealing band with any parts of your body or heat-sensitive items.

- **ATTENTION:** Only use the provided plastic bags for vacuum sealing. Any other plastic bags will melt and stick on the heating surface of the sealing band.
- Always disconnect the plug and let the appliance cool down before cleaning the appliance.
- **Do not** place the appliance or any parts of it on or near hot surfaces (heater, gas burner, grill or oven). Do not place the appliance on the power cord. If the power cord warms up during operation or is likely to be damaged, it must be replaced by an authorised service centre. Do not attempt to repair the power cord! Keep the power cord away from the heating surface of the sealing band.
- **Do not** operate the appliance near inflammable liquids (i.e. high-proof alcohol) to avoid damage caused by fire.

Knowing your Design Vacuum Sealer



Knowing your Design Vacuum Sealer



On-Switch

Netcontrol light (green: ready for use)

control light:
green:

signals that the appliance is ready for use

After pressing the On-Switch:

control light blinks orange:

control light blinks red:

control light is constant green:

removing the air of the plastic bag

sealing the plastic bag

vacuum procedure is finished

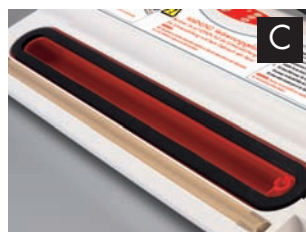
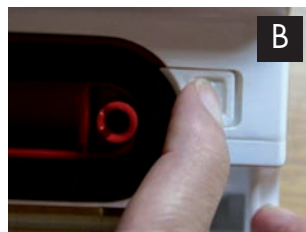
Getting the appliance ready for use

1. Remove all promotional materials and packing and place the appliance on a convenient dry surface (explained in the safeguards). Ensure you have enough space in front off the appliance to lay down the plastic bag.

2. Pay attention that the vacuum chamber is properly assembled. For successful operation the security lock of the vacuum chamber has to be properly locked. The lock has to be positioned fully on the left side (picture C). If the appliance is not properly assembled the appliance can not generate a vacuum.

3. Ensure that the gaskets and the grommet (on the lid) are properly assembled. The gaskets have to lay properly inside the guiding channel and the edges of the gaskets should not overlap the channel (picture C).

4. Connect the appliance directly to a mains power supply wall socket with protective conductor (earth/ground; 220/240 V, 50 Hz, AC, rated for 16 A). The green indicator light will turn on as soon as the plug is connected to the power outlet. The appliance is now ready for use.



Sealing the plastic bag


ATTENTION: Only use the provided foil for vacuum sealing food. Any other plastic bags melt on the sealing band. Leftover plastic on the sealing band would damage the band and the vacuum procedure.

1. Get the appliance ready for use. Press the lock/release buttons on the sides of the lid simultaneously to open the lid (picture D). Ensure the sealing band is clean and no foreign substance is on the heating surface.

2. Take the roll of foil and cut a piece of foil to a desired length (not too short!). **IMPORTANT:** Make sure to have approximately 8 cm of foil above the food to be able to seal the bag.

3. Place one open end of the foil on the sealing band (picture E). The end of the foil does not need to extend into the vacuum chamber because we do not need to generate vacuum for sealing the bottom of the plastic bag. The smooth surface of the foil should face upwards.

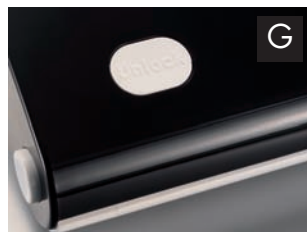
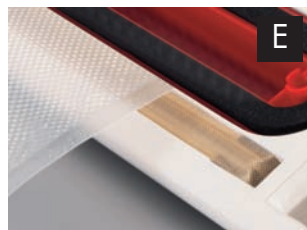
4. Close the lid and ensure that the lid is securely locked and the lock has snapped in (you will hear a clicking sound when the lid snaps in). The appliance is now ready for use.

5. Press the - button (picture F). The appliance starts to operate. First the control light starts blinking orange and shortly after blinks red. The red light indicates that the appliance is in the sealing mode. The bottom is sealed when the indicator light constantly shows a green light.

6. Press the unlock button on the lid to release the vacuum pressure (picture G). Press the lock/release buttons on the sides of the lid simultaneously to open the lid (picture D) and take out the foil.

ATTENTION: The sealing band gets hot during the sealing process. Beware touching the hot sealing band with any parts of your body or heat-sensitive items.

7. Check if the weldseam is even. The bottom of the bag is sealed and leak-proof when you see a smooth line with no interruption of a pattern on the seam.



How to vacuum-pack in a plastic bag (foil)

8. After sealing the bottom of the plastic bag and ensuring that the seam is leak-proof you can fill the plastic bag with food.

NOTE: For best results do not overload the plastic bag. Leave approximately 8 cm of space above the food when cutting the foil, otherwise the appliance can not generate a vacuum.


NOTE: Pre-freeze moist food before vacuum sealing. This way no liquids can get sucked into the appliance and the food will not get pressed.

9. Place the open end of the plastic bag in the middle of the gasket into the vacuum chamber (picture H). This is very important for vacuum sealing because otherwise the appliance can not generate a vacuum. The smooth surface of the plastic bag should face upwards.



ATTENTION: When vacuuming in foil pay attention that no food particles, liquids, or grease is in the sealing section of the plastic bag.

10. Close the lid and ensure that the lid is securely locked. The lock will snap in (you will hear a clicking sound when the lid snaps in). The appliance is now ready for use.

11. Press the -button (picture F). The appliance starts to operate. The control light starts blinking orange. The orange light indicates that the appliance is generating a vacuum. As soon as the vacuum procedure is finished the light blinks red. The red light indicates that the appliance is in the sealing mode. The bag is sealed when the indicator light constantly shows a green light.

12. Press the unlock button on the lid to release the vacuum pressure (picture G). Press the lock/release buttons on the sides of the lid simultaneously to open the lid and take out the plastic bag.

ATTENTION: The sealing band gets hot during the sealing process. Beware touching the hot sealing band with any parts of your body or heat-sensitive items.

13. Check if the weldseam is even. The bag is sealed and leak-proof when you see a smooth line with no interruption of a pattern on the seam and the vacuum is kept.

The appliance is not for continuous operation. Please wait 2 minutes after one vacuum procedure before starting another.

14. Pull the plug out of the power outlet when you have finished operating.

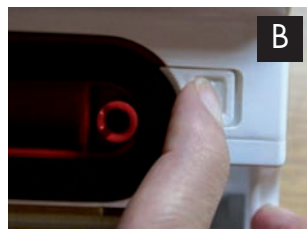
How to vacuum-pack in a container

ATTENTION: Only use the provided container for vacuum sealing food. Any other container (glass or plastic) can not resist the pressure and would implode. This can cause personal injury.

1. Get the appliance ready for use. Press the lock/release buttons on the sides of the lid simultaneously to open the lid (picture A).



2. Pay attention that the vacuum chamber is properly assembled. For successful operation the security lock of the vacuum chamber has to be properly locked (it has to be positioned fully on the left side - picture B). If the appliance is not properly assembled the appliance can not generate a vacuum.



3. Take the provided hose and connect the narrow end of the hose to the hose port (picture C). The hose has to be attached securely and should not be able to slip off.




4. Fill the container with its contents.

IMPORTANT: Do not overload the container. when vacuuming food in a container leave 3 cm of space underneath the lid of the container.

5. Place the large end with the vacuum bell jar over the black rubber seal on the lid of the container. Press the vacuum bell jar slightly down. The vacuum bell jar has to be hermetically sealed (picture D).



6. Press the - button (picture E).

NOTE: During the vacuum procedure you have to hold on to the vacuum bell jar.

The appliance starts to operate and will automatically stop when it is finished. The indicator light will show a green light. The food is now vacuum-packed.

When you want to open the container push the rubber seal outwards until you hear a hissing sound of air. The vacuum pressure will be released. Hold the seal for 2-3 seconds and then open the lid.



Care and cleaning

Remove the plug from the power outlet before cleaning and storing the appliance.

WARNING! Allow the appliance to cool down, before cleaning the appliance. **Do not** place the appliance or power cord in an automatic dishwasher. **Do not** immerse the appliance or power cord in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately. **Do not** pour or drip any liquids on the appliance or power cord. **Do not** place the appliance on wet or damp surfaces. When liquids are spilled on the appliance, immediately unplug the appliance and dry the appliance to avoid risk of electric shock or fire.

For easy cleaning – immediately after each use clean the appliance. This way no leftover food will stick, burn-in or carbonise to the sealing band.

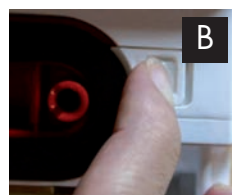
If necessary carefully clean the sealing band with a damp sponge or cloth and warm soapy water. **Do not** clean the vacuum sealer or any parts of it in the dishwasher.

Wipe the exterior of the vacuum sealer and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the appliance. If necessary you can take out the vacuum chamber for cleaning. Take out the gasket by carefully pulling it up (picture A).

Slide the security lock of the vacuum chamber all the way to the right (picture B) and take out the vacuum chamber (picture C). Clean the vacuum chamber with a damp sponge or cloth and warm soapy water.

NOTE: Do not clean the vacuum chamber in an automatic dishwasher. Pay attention not to loose the sealing ring on the bottom side of the vacuum chamber. The sealing ring is placed on the hose port.

Thoroughly dry the vacuum sealer and all parts of the appliance after each cleaning. Polish the surface with a dry towel.



Advantages of vacuum-packing

The process of vacuum-packing removes up to 90% of air inside the bag or container and seals it air-tight. Air, light and temperature above 0 degree makes the food easily perishable.

- the vacuum prevents oxidation of food and blocks micro-organisms and bacteria
- it blocks scent and preserves food's distinct taste, colour, nutrient and freshness
- it reduces bad odours in the refrigerator
- it lengthens food's freshness up to 5 times
- it preserves the natural colour of frozen food and protects frozen food from freezer-burn

Tips

For effective results, please refrigerate or freeze food before and after vacuum packing. For moist food items, please pre-freeze before vacuum-packing. This way no liquids can get sucked into the appliance and the food will not get pressed.

IMPORTANT: When reheating food in a vacuum bag using a microwave oven, make a hole or cut off one end of the bag to release any build up pressure.

NOTE: Before vacuum-packing fish remove its innards.

Storage life timetable

| Food item | standard storing | vacuum-packed |
|-----------------------|------------------|---------------|
| fresh raw meet | 3 days | 9 days |
| cooked meet | 5 days | 15 days |
| fresh fish | 2 days | 5 days |
| fruit and vegetables | 5 days | 15-21 days |
| sausage/ham | 7 days | 20 days |
| soup | 2 days | 10 days |
| cookies with cream | 2 days | 8 days |
| bread | 2 days | 8 days |
| rice/pasta/coffee/tea | 180 days | 365 days |

* storage under refrigeration (between 3-5 degrees)

Storage life timetable

| food | storage | standart storing | vacuum-packed |
|-------------------------|--------------|------------------|---------------|
| fresh berries | refrigerator | 1-2 days | 10 days |
| cheese, hard (opened) | refrigerator | 3-4 months | 6-8 months |
| coffee beans | refrigerator | 2 weeks | 2 years |
| ground coffee | pantry | 2 years | 3 years |
| cookies (packaged) | pantry | 2 months | 6 months |
| fish (meat) | freezer | 6-8 months | 2 years |
| meet (beef stew type) | freezer | 6-9 months | 3 years |
| poultry (whole chicken) | freezer | 12 months | 3 years |
| ground beef | freezer | 2-3 months | 1 year |
| nuts | freezer | 6-12 months | 2 years |
| pasta (uncooked) | pantry | 2 years | 3 years |
| rice (uncooked) | pantry | 6 months | 2 years |
| sugar | pantry | 2 years | 3 years |
| fresh vegetables | freezer | 10 months | 3 years |

Trouble shooting

| possible problem | solution |
|---|--|
| The appliance does not operate when switching it on | <ul style="list-style-type: none">• Check if the appliance is properly connected to a power outlet and check if the power outlet does work. Therefore connect another appliance to the same power outlet.• Check if the power cord and the plug have any defects. Contact authorised service centre if they show any defects.• The appliance shuts off automatically to prevent overheating. Let the appliance cool down for 15 minutes and try again. |

Trouble shooting

| possible problem | solution |
|---|--|
| The appliance does not seal the plastic bag | <ul style="list-style-type: none"> • Check if the plastic bag is in proper position (Sealing the plastic bag) and check if the smooth side of the foil is facing up. |
| The appliance does not generate a full vacuum | <ul style="list-style-type: none"> • Check if: <ul style="list-style-type: none"> - the plastic bag is in proper position (Sealing the plastic bag) and if the end of the plastic bag extends to the middle of the gasket into the vacuum chamber - the gaskets and the grommet are properly assembled - the security lock of the vacuum chamber is all the way to the left - anything sticks to the sealing band or the gaskets - little pieces of food are inside the plastic bag on the section of the sealing band - the smooth side of the foil is facing up - the plastic bag has a hole - You can proof this by dipping the sealed plastic bag into water. In case of a hole air would escape when you put slight pressure on the plastic bag. Depending on the position of the hole either seal the plastic bag again or use a new one. |
| The appliance does not seal the plastic bag properly | <ul style="list-style-type: none"> • Check if: <ul style="list-style-type: none"> - the plastic bag is in proper position (Sealing the plastic bag) and if the end of the plastic bag extends to the middle of the gasket into the vacuum chamber - anything sticks to the sealing band or the gaskets - little pieces of food are inside the plastic bag on the section of the sealing band - the smooth side of the foil is facing up • In case of an overheated sealing band the plastic bag would melt. Open the appliance and let it cool down for a few minutes • In the event of overheating the appliance will automatically shutdown (thermal cut out) to prevent further damage. Let the appliance cool down for 15 minutes and try again. |
| The appliance does not generate a vacuum inside the container | <ul style="list-style-type: none"> • Check if: <ul style="list-style-type: none"> - the vacuum hose is connected properly to the hose port (How to vacuum-pack in a container) - The vacuum bell jar is connected properly to the lid of the container. The vacuum bell jar has to be hermetically sealed (During the vacuum procedure you have to hold on to the vacuum bell jar!) - the lid of the container is closed properly - the black rubber seal on the lid of the container is properly attached to the lid - the black rubber seal is porous or has holes - the vacuum hose shows defects in the connection section or the end is broken off - the security lock of the vacuum chamber is all the way to the left and the vacuum chamber is properly assembled - the container is overloaded - Leave 3 cm spare room underneath the lid! |
| After the sealing process is finished the plastic bag is loosing its vacuum | <ul style="list-style-type: none"> • Folds, crumbs, grease or dampness on the sealing band section of the bag can cause leaking. Open the bag, clean the inside of the plastic bag in the section where you want to seal it and seal the bag again. • Some food (such as fresh fruit and vegetables) can ferment or release their natural gases. |

Trouble shooting

| possible problem | solution |
|-------------------------------------|---|
| | <ul style="list-style-type: none">• Lack of refrigeration or changing temperatures can cause food to spoil.• Check if the plastic bag has a hole - You can identify this by dipping the sealed plastic bag into water. If there is a hole, air would escape when you put gentle pressure on the plastic bag. Depending on the position of the hole either seal the plastic bag again or use a new one. |
| The container is loosing its vacuum | <ul style="list-style-type: none">• Check if:<ul style="list-style-type: none">- the black rubber seal is porous or shows holes- the sealing ring on the lid of the container is properly assembled, dirty or damaged |

Storage

Always clean the appliance before storing. Operate according to the instructions 'Care and cleaning'. Make sure that there are no foreign substances on the heating surface of the sealing band and close the lid for storing. Please store the appliance in a frost-free, clean and dry location where it is out of reach of children and is protected against excessive loads (such as voltage, heat, humidity). **Never** lay heavy or hard objects on top of the appliance. Keep the lid closed. This way the gaskets and the grommet are protected.

Waste disposal

The appliance has to be disposed by the definition of the regional waste disposal of electricalscrap. If necessary get information of the regional waste management enterprise.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement. The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

Notes

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